

PORT OF YORK

U.S. Coast Guard Training Center Yorktown, Va.



Lunch Menu: WEEK OF 11 September 2006

MONDAY

CARIBBEAN CHICKEN WITH PINEAPPLE BLACK BEAN SAUCE, STEAMED WHITE RICE, CORN OBRIEN, MINISTRONE SOUP, FRESH DINNER ROLLS, PORT OF YORK DESSERT PLATTER

TUESDAY

OCTOBERFEST RIBS, PESTO RED POTATOES, BASALMIC ASPRAGUS, GARLIC CHEESE BREAD, FRESH SALAD BAR, VEGETEABLE SOUP, PORT OF YORK DESSERT PLATTER

WEDNESDAY

SOUTHWEST CHICKEN PICCATA WITH PEPPERED RICE, SAUTEED SQUASH AND ZUCHINI, HOT DINNER ROLLS, FRESH SALAD BAR, CREAMY TOMATO BASIL, PORT OF YORK DESSERT PLATER

THURSDAY

GRILLED FLANK STEAK WITH CILANTRO, DOUBLE BAKED STUFFED POTATOES, STEAMED BROCCOLI WITH CHEESE SAUCE, FRESH DINNER ROLLS, FRESH SALAD BAR, CHICKEN TORTILLA SOUP, PORT OF YORK DESSERT PLATTER

FRIDAY

FRIED CATFISH / PARMESAN CATFISH, MACARONI AND CHEESE, FRIED OKRA, HUSHPUPIES, FRESH SALAD BAR, CHESAPEAKE CHOWDER, PORT OF YORK DESSERT PLATTER

Breakfast hours: 0700-0800

Lunch hours: 1115- 1300 for authorized base personnel

1145 1300 for all other authorized personnel

\$6.50 on base personnel / \$7.00 off base personnel

Closed on Sundays Prior to Monday Holidays

Some of the Special Functions hosted at POY include:

Wedding Receptions

Family Reunions

Anniversaries

Promotion Parties

Birthday Parties

Holiday Parties

Retirement Parties

Business Luncheons

For information and reservations

call FSCS Mike Risinger at (757) 856-2286/2106

